

ABSTRACT

Processed cereal food quality enhancers comprising  
white potato-derived water-soluble acidic  
5 polysaccharides. Outward migration of starches of the  
processed cereal foods is prevented, loss of luster is  
improved, clumping within the food is eliminated for  
improved loosening properties, and clouding of the  
boiling water used for reconstitution is avoided, thus  
10 enhancing the quality of the processed cereal foods.